

ONE FARE CAME FROM BOSTON.

ONLY FISH RECEIVED AT THIS PORT SINCE THE PREVIOUS REPORT

There have been no arrivals at this port from off-shore with fish since last report. The brisk southeaster sent the shore boats and pollock seiners in for harbor, and this morning they were still hugging the wharves, as the wind, which has hauled around, gives indications of settling down northeast, which would mean more bad weather.

Yesterday afternoon sch. Georgianna came down from Boston with 50,000 pounds of haddock for the Gloucester Fresh Fish Company.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Georgianna, via Boston, 50,000 lbs. fresh fish.
Sch. Colonial, halibuting, via Portland.

Vessels Sailed.

Sch. Tacoma, halibuting.
Sch. Corona, halibuting.
Sch. Hattie L. Trask, Georges.
Sch. Patriot, Georges.
Sch. Mattie W. Winship, Georges.
Sch. Valerie, haddocking.
Sch. Hortense, haddocking.
Sch. Ingomar, haddocking.
Sch. Nettie Franklin, Provincetown.

Today's Fish Market.

Bay of Islands salt herring, \$4.12 1-2 per bbl., Bonne Bay salt herring, \$3.62 1/2 per bbl., pickled herring \$5 per bbl.
Eastern deck handline salt cod, \$5.55 per cwt.; for large \$5 for mediums and \$5 for snappers.

Bank halibut, 13c per lb., for white, 10 1/2 c for gray, with the heads off.
Salt cusk, large, \$2.50 per cwt.; medium, \$2.

Salt haddock, \$2 per cwt.
Salt hake, \$2 per cwt.
Salt pollock, \$2 per cwt.
Splitting prices for fresh fish:
Codfish, large, \$2.50 per cwt.; medium, \$1.80; snappers, 80c.
Cusk, large, \$1.75 per cwt.; medium \$1.30; snappers, 50c.

Haddock, \$1.30 per cwt.; hake, \$1.30 per cwt.; dressed pollock, \$1.30 per cwt.; round pollock, \$1.20 per cwt.

Georges handline salt cod, \$5.55 for large and \$5.50 for medium.

Vessel Spoken.

Capt. Albert Larkin of sch. Valerie, reports speaking sch. Marsala on Georges bank a few days ago.

Halibut at Portland.

Sch. Pauline, one of the Georges handline fleet, was at Portland yesterday and landed 5000 pounds of halibut.

Feb. 20.

GOOD RECEIPTS AT T WHARF.

WEEK OPENS WITH GOOD SUPPLY FOR BOSTON FRESH FISH DEALERS.

T wharf starts in the week with big fish receipts, no less than nine of the big off-shore vessels being there with good catches, and 14 of the market boats also being in, some of them with big fares, and all of them with good paying trips.

The off-shore crafts have from 48,000 to 82,000 pounds and most of them have only been out a few days, so they have new fish. Their haddock are bringing \$1.75 as they run, with \$3.50 for large cod, and \$2.50 for markets.

Of the market boats, sch. Pontiac has 42,000 pounds, an unusually large catch, while sch. Matthew S. Greer has 28,000 pounds 20,000 pounds of which are hake the highest priced fish on the market, selling this morning at from \$3.50 to \$6.25, according to size.

Schs. Walter P. Goulart and Sylvia M. Nunan also have fine catches.

Shore haddock sold at \$3.49 and shore large cod at \$5. Pollock brought \$4.

Boston Arrivals.

The fares and prices in detail are:
Sch. Moanham, 50,000 haddock, 8000 cod.

Feb. 20

Sch. Alice M. Guthrie, 65,000 haddock, 11,000 cod.
Sch. Mildred Robinson, 40,000 haddock, 7500 cod.
Sch. Cynthia, 65,000 haddock, 17,000 cod.
Sch. Lucania, 65,000 haddock, 15,000 cod.
Sch. Terra Nova, 50,000 haddock, 2500 cod.
Sch. Robert and Arthur, 47,000 haddock, 3000 cod.
Sch. Pontiac, 35,000 haddock, 4000 cod, 3000 hake.
Sch. Walter P. Goulart, 20,000 haddock, 600 cod.
Sch. Matthew S. Greer, 1500 haddock, 3000 cod, 20,000 hake, 3000 cusk.
Sch. Valentinna, 6000 haddock, 700 cod.
Sch. M. Madeleine, 2000 haddock, 5000 cod, 800 pollock.
Sch. Stranger, 3000 haddock, 1200 cod.
Sch. Emily Sears, 5000 haddock, 200 cod.
Sch. Motor, 2000 haddock, 4000 cod.
Sch. Sylvia M. Nunan, 12,000 haddock, 2000 cod, 2000 hake.
Sch. Winnifred, 32,000 haddock, 16,000 cod.
Sch. Manhasset 40,000 haddock, 8000 cod.
Sch. Genesta, 8000 haddock, 1000 cod, 400 pollock.
Sch. Rose Standish, 7000 haddock, 1500 cod.
Sch. Mary Emerson, 700 cod.
Sch. Fitz A. Oakes, 500 haddock, 1700 cod.
Sch. Senator Gardner, frozen herring from Gloucester.
Haddock, \$1.75 to \$3.40 per cwt.; large cod, \$3.50 to \$5; market cod, \$2.50 to \$4; pollock, \$4; hake, \$3.50 to \$6.25; cusk, \$3 to \$3.50.

Feb. 20.

TWO VESSELS VIA PORTLAND.

ONLY FISHING ARRIVAL OVER SUNDAY, BUT MARKET BOATS WILL RETURN.

The only two arrivals here since last report are both via Portland, the fresh halibuter Colonial with 5000 pounds of salt cod and the Georges handliner Pauline, with 25,000 pounds of salt cod. The former landed 16,000 pounds of halibut at the Maine port and the latter landed 5000 pounds.

The market boats went out yesterday and during the night, but the snow and fast approaching storm will undoubtedly send them back to port before it shuts down too thick to get hold of the land.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Colonial, via Portland, 5000 lbs. salt cod.
Sch. Pauline, via Portland, 25,000 lbs. salt cod.
Steamer Joppaite, returned.
Sch. Grace Otis, returned.

Vessels Sailed

Sch. Monitor, halibuting.
Sch. Agnes, halibuting.
Sch. Benjamin A. Smith, haddocking.
Sch. Evelyn L. Thompson, haddocking.
Sch. Catherine D. Enos, haddocking.
Sch. Clara G. Silva, haddocking.
Sch. Mary DeCosta, haddocking.
Sch. Mary E. Silveira, haddocking.
Sch. Emily Sears, haddocking.
Sch. Fitz A. Oakes, haddocking.
Sch. Emily Cooney, haddocking.
Sch. Matthew S. Greer, haddocking.
Sch. Flora J. Sears, haddocking.
Sch. Aspinet, haddocking.
Sch. Stranger, haddocking.
Sch. Manomet, haddocking.
Sch. Alert, Boston.
Br. sch. Arnold, Boston.
The whole pollock fleet sailed.

Feb. 21.

FLEET MOSTLY MARKET BOATS.

BUT T WHARF DEALERS HAVE GOOD SUPPLY OF FISH THIS MORNING.

The fish supply in the vessels at T wharf this morning is not large, but the dealers have some on hand from yesterday and are looking for more Thursday, so with a holiday coming tomorrow, there is little or no advance in price.

Haddock brought from \$2 to \$3.50 and large cod from \$3.50 to \$4.50. Hake sold well up, bringing from \$4.50 to \$6.30 and pollock \$3.50 to \$4.50.

There is only one of the off-shore fleet in, sch. Muriel, and she got to the dock yesterday late. There are 16 market boats at the pier, sch. Gladys and Nellie with 32,000 pounds leading the bunch. Capt. Watts and his men will fare well, as also will the men of schs. Sadie M. Nunan, Flavilla, Clara G. Silva and a few others.

Boston Arrivals.

The fares and prices in detail are:
Sch. Yankee, 3100 haddock, 500 cod.
Sch. Annie and Jennie, 2500 cod.
Sch. Sadie M. Nunan, 13,000 haddock, 500 cod, 4000 hake.

Sch. Muriel, 40,000 haddock, 7000 cod.
Sch. Little Fannie, 3000 haddock, 600 cod.

Sch. Emily Cooney, 6000 haddock, 600 cod, 500 hake.

Sch. Clara G. Silva, 12,000 haddock, 400 cod.

Sch. Gladys and Nellie, 23,000 haddock, 1500 cod, 4400 hake, 1400 cusk.

Sch. Mary Edith, 7500 haddock, 2000 cod, 3000 hake, 2000 cusk.

Sch. Olive F. Hutchins, 10,000 haddock.

Sch. Edith Silveira, 10,000 haddock, 1200 cod.

Sch. Rita A. Viator, 7500 haddock, 200 cod.

Sch. Nokomis, 4000 haddock, 600 cod.

Sch. Marion, 500 cod.

Sch. Flavilla, 11,000 haddock, 1000 cod.

Sch. Isabel, 5000 cod.

Sch. Evelyn L. Thompson.

Sch. Alert, frozen herring from Gloucester.
Haddock, \$2 to \$3.50 per cwt.; large cod, \$3.50 to \$4.50; market cod, \$3.50; hake, \$4.50 to \$6.30; cusk, \$3.25; pollock, \$3.50 to \$4.50.

Sch. Galatea Lost Foremast.

Sch. Galatea arrived at Provincetown yesterday afternoon with her foremast broken off 15 feet from the masthead. Capt. Fred Quinlan said he had been caught in a squall. A towboat was sent from Boston to take the schooner there.

The Galatea arrived at T wharf, Boston, about midnight in tow. The captain of the towboat and Capt. Quinlan said that after they left Provincetown the storm became so bad and the snow so thick that it was thought too dangerous to cut across the bay, and by hugging the shore the towboat captain managed to make port. It was expected that early this morning the towboat would start out again with the Galatea for this port for a new mainmast.

Sch. Muriel Grounded and Floated.

During the snowstorm yesterday, the fishing sch. Muriel, while inward bound to Boston from Georges bank, ran ashore between Nix Mate and Gallops island, in Boston harbor, and was fast for an hour and a half. It was the second accident the vessel had met, for yesterday morning she was struck by a big wave that broke over the bow and carried away about five feet of the port bulwarks.

The tug H. A. Mathis pulled her into deep water promptly. The Muriel was not leaking and Capt. Curdo thought she had escaped injury. The Muriel brought in 60,000 pounds of mixed fish.

Found Pollock Scarce.

The gasolene fishing boat Bessie M. Dugan of Boston, engaged in pollock-ing, was at Portland on Friday from a cruise to the eastward. Like all the other of the Boston and Gloucester craft which have been cruising for pollock the Dugan has met with very poor luck, but few fish having been sighted the past fortnight. The rough weather prevailing has undoubtedly been the reason for the failure.

Feb. 21.

WHY FISH COSTS MORE THAN FORMERLY

An Authority Tells Why Supply Is Falling, While Demand Increases.

In a recent issue of the Boston Transcript, Frederic W. Coburn had a very interesting and readable article on why fish are high in price at the present time, and also going quite extensively into the subject of why the supply is falling off in some lines and also why there is a larger demand than ever before for fish.

Mr. Coburn believes that conservatism is needed in the fisheries and soon. The following article is extracted from Mr. Coburn's long, but very brilliantly written story:

"By the time the fish which bring such prices at the wharf have reached the kitchen, they represent totals on the marketman's bill which make the alarmed housewife feel sure the finny tribes of the Atlantic have fallen into the clutch of some grasping octopus of a trust."

"It is not, however, a voracious monopoly, but a voracious populace and lax conservation of resources against which the present and prospective high prices of fish are to be charged. When a steadily decreasing supply meets a steadily increasing demand, what is likely to happen?"

"The much mooted question whether the seas are being fished out thus acquires more than academic interest, and one listens attentively when so close an observer as Dr. George W. Field, chairman of the Massachusetts Fish and Game Commission asserts that the practice of regarding the ocean as a hunting ground, rather than as a great plantation, is producing just the results which have long been predicted."

"In all these fisheries," he says, "there will be good years and bad years and when the species returns in a good year, opportunists will say that there evidently are just as many fish in the sea as ever before. Yet the figures will continue to tell a story of gradual depletion. Although the fish may come back, they do not come back quite so strong as the last time, and the bad seasons grow a little worse from decade to decade. There is, in other words, a cyclical progression with the upper crests of the curves growing steadily lower."

"The classic instance of the disappearance of a great fishery in accordance with this law of cyclical retrogression appears in the case of the mackerel. It is a particularly pat instance just now, because the present

Mackerel Season Has Been by Far the Poorest

since the records of the industry have been kept.

"No housewife, therefore, need be surprised if she has to pay half a dollar for a mackerel which once she could have bought for 15 or 20 cents. Nor need she be surprised if some of these seen in the fish stalls are surprisingly diminutive. It is stated that, as if to complete the work of destruction Italian fishermen of this port have this season followed a lot of tiny tinker mackerel up into Saugus river and scooped them all.

"Now, there are those, of course, who maintain that the mackerel are still in the water, but that fisherman's luck has been extraordinarily bad of late years. These optimists believe that it is mainly a question of 'come and find me.'

"The more pessimistic, however, say that the reason why the catches of mackerel are so poor is because, practically speaking, there are no more mackerel. The destruction of the species began when the New England fishermen formed the habit of going south to meet the incoming schools. In the old wasteful days, thousands of mackerel, unsalable, were dumped into New York bay. Now such a haul would be worth its weight in pennies."

"The same story, not quite so dramatically complete, is told of other valued species of food fish. The swordfish, for example, is an interesting denizen of these waters for whose firm nutritious flesh we are likely to pay higher and higher prices, until some plan of artificial propagation shall be devised. On Block Island one January day, nearly five years ago, two veterans of the swordfishing fleet lamented to the writer the ever-growing scarcity of the big fish in the waters that once teemed with them between Nantucket and Barnegat. The same tale is heard in Maine. Twenty years ago a single dealer in Portland had in his possession on a certain day 1500 swordfish

weighing nearly half a million pounds. Prices were then sometimes as low as a cent and a half a pound. Today such fares of swordfish as reach Portland never bring less than 10 cents and they have gone above 20 cents. Swordfish in the near future may be as rare a delicacy as bison steak.

"Preservation of the local supply of cod has to an extent been made possible by the liberation of millions of codlings from the governmental hatcheries at Gloucester and Wood's Hole. The beneficial effect of this artificial propagation is acknowledged by the fisher-folk. What is perhaps most needed for the cod's benefit is that

Some One Shall Call Off the Dogfish.

"The humbler flounder, however, has no one to look after his interest. The odd-looking flat fish of the sea bottom, whom, up to this time, one has thought and taken home with much the same feeling with which one smuggles a yellow journal inside a Transcript—this low-priced quarry of the fishermen of the pony fleet, manned by Italians and Portuguese, is also in imminent danger of extinction. Flounders are now taken at several places along our shore, with dredges, a most exhausting practice. Almost everywhere they are caught all winter long, just in their breeding time. No law-maker has yet risen to urge that the flounder deserves a better fate than that of being eliminated from the waters he has long usefully, if not decoratively, inhabited. Once a barrel of flounders was worth less than a barrel of cider apples. Already they are in a fair way to become expensive table delicacies."

"While no species of food fish hereabouts is known to be growing more abundant, and while there is plenty of evidence that some species are in serious danger of disappearance, the appetite of people throughout North America for fresh, canned and preserved fish is continually whetted. The high price of meat is generally assigned as a great factor in causing people to eat more fish. It has been and is important, of course. So is the woman's page of the daily newspaper, with its articles on diet and personal hygiene. When pretty nearly everybody who writes is telling nearly everybody who reads that it isn't necessary to health to eat much meat, but that fish food is thoroughly beneficial, such an era, the fish dealer is pretty sure to profit by the indirect advertising. Many scientists are saying that fish is cheap and nutritious; as a consequence it may

Continue to be Nutritious Without Being Cheap.

"Again the present methods of packing codfish and other prepared fish helps to get the fishball into good society. Nine-tenths of all the prepared fish on the market is now of the boneless sort. Gloucester is naturally delighted at the rising prices it gets for its principal food product. It is actually selling a delicacy where once it contributed merely a cheap food for cheap people. The cook books have conspired with the manufacturers to boost both the vogue and the price of codfish. In the days when one bought a big gray side of cured fish the family were glad to escape with one dinner a week of codfish and pork scraps. It's only other use was when one of the sons, bound for a day of pickering fishing through the ice, stripped a few shavings from the salt fish hanging in the cellar way and placed it between the old fashioned Yankee crackers to make up a fairly palatable if thirst-provoking lunch. Now automobilists at a swagger hotel have been known to order creamed codfish. All the world has a summer place these days and all the world knows how hard it is at times to get fresh meat in the country. In such places of residence, occupied for shorter and longer seasons, the consumption of codfish, kippered herring and baked new potatoes is often quite extraordinary."

"The competition between fresh and cured fish is no longer confined to the eastern part of the country. In 1870 about 90% of the American fishing business concerned salted fish. With the new facilities of transportation and refrigeration the fresh fish business has become nation wide. The natural tendency is to send the best where it commands the highest price."

"Why worry about the prices of fish we of the Massachusetts coast, who if we have less fish to sell are certain to get more money for it. That is a philosophical way of viewing the appreciation in the cost of this department of living, though the optimism will not make a quarter go any farther at the fish stall. At least one's friends and neighbors who are in the business ought to be getting rich."

Mr. Coburn here goes on to tell how farmers with a few bog holes of a pond on their farm may make big money raising fresh fish with which their ponds may be properly stocked at no expense and closes by saying:

"By the time farmers, east and west, have begun fairly to understand the possibilities of fish culture, and Uncle Sam's experts, in co-operation with the scientists of other nations, have extended to the migratory tribes of the deep, something of the same protecting care that has saved for us the oyster and the shad, by that time a halt will have to be called in the movement which now bids fair to take the Cape Cod turkey from the poor man's table, and make the salt mackerel more precious than sweetbreads or fine venison. In the meantime, one fish ball for our breakfast."

Feb. 21.

Made Two Trips in One Week.

Sch. Matthew S. Greer, although in commission only since last November, has already made a name for herself as a hustler. This is her second trip in a week. Since being placed in commission she has made an average of two trips per week. The present trip will net a stock of \$1500, giving each of her crew \$55 for two days' work.

Feb. 21.

CAVALIER THE ONLY ARRIVAL.

DISABLED CRAFT BRINGS FARE OF 40,000 POUNDS OF HALIBUT.

There were no arrivals at this port over night, but this morning the crippled sch. Cavalier, in tow of the revenue cutter Androscoggin, put in an appearance. The craft has a splendid trip 40,000 pounds of halibut.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Cavalier, Grand Bank, (disabled, in tow of revenue cutter Androscoggin), 45,000 lbs. halibut, 18,000 lbs. salt cod.
Sch. Minneola, shore.
Sch. Grace Otis, shore.
Sch. Georgia, shore.
Sch. Tecumseh, shore.
Sch. Ethel B. Penney, shore.
Sch. Manomet, shore.
Sch. Leo, shore.
Sch. Helen B. Thomas, shore.
Sch. Aspinet, shore.
Sch. Francis P. Mesquita, shore.
Sch. Margie Smith, shore.
Sch. Harriett, shore.
Sch. Jeanette, shore.
Sch. Rebecca, shore.
Sch. Pythian, shore.
Sch. George H. Lube, shore.
Sch. Mary E. Cooney, shore.
Sch. Belbina P. Domingoes, shore.
Sch. Mary DeCosta, shore.
Sch. Mary E. Silveira, shore.
Sch. Edith Silveira, shore.
Sch. Charles A. Dyer, shore.
Sch. Georgianna, shore.
Sch. Olympia, shore.

Vessels Sailed.

Sch. Conqueror, haddocks, 500.
Sch. Mary F. Curtis, haddock, 500.
Sch. Arbutus, eastern deck hand, lining.
Sch. Catherine Burke, halibuting.

Today's Fish Market.

Bay of Islands salt herring, \$4.12 1-2 per bbl., Bonne Bay salt herring, \$3.62 1/2 per bbl., pickled herring \$5 per bbl.
Eastern deck headline salt cod, \$5.55 per cwt.; for large \$5 for mediums and \$5 for snappers.
Bank halibut, 3c lb. for white, 7c for gray, with the heads off.
Salt cusk, large, \$2.50 per cwt.; medium, \$2.
Salt haddock, \$2 per cwt.
Salt hake, \$2 per cwt.
Salt pollock, \$2 per cwt.
Splitting prices for fresh fish:
Codfish, large, \$2.50 per cwt.; medium, \$1.80; snappers, 80c.
Cusk, large, \$1.75 per cwt.; medium \$1.30; snappers, 50c.

Feb. 21. 81

Haddock, \$1.30 per cwt.; hake, \$1.30 per cwt.; dressed pollock, \$1.30 per cwt.; round pollock, \$1.20 per cwt.
Georges headline salt cod, \$5.75 for large and \$5.50 for medium.

Portland Fish Notes.

Friday was fish day in more ways than one at Portland, but the fish that arrived here on the vessels of the local fleet did not get in in time to help out the usual Friday trade very much. Still they were very welcome. In all, there were over 90,000 pounds of sea food landed and the large amount sent the price down somewhat. It was all one day's catch. The fares reported of the local fleet were:

George H. Lube, 4500; Eva and Mildred, 7000; Edmund F. Black, 4000; Albert W. Black, 4000; Albert D. Willard, 5000; Carrie and Mildred (netting) 2000; Angie B. Watson, 8000; Topsail Girl, 8000; Lochinvar, 9000; Fannie Reed, 4000; Watanga, 3000; Fannie Hayden, 6500; A. P. Parkhurst, 2500; Hockomock, 11,000; Gladys, 1200; Minerva, 3000; Mary Sinnett, 4000; Island Gem, 2000; Wesley W. Sinnett, 6000.

Another fish arrival Friday was the Gloucester sch. Pauline, Capt. Nelson Peterson, which came in from a four weeks' cruise on Georges and Brown's Banks, with a fare of 5000 pounds of halibut, 23,000 pounds of salt cod and 5000 pounds of fresh fish. Although fishing in a different direction from most of the other Gloucester vessels which have come in here the past fortnight the skipper had about the same story to tell of the weather conditions on the Banks, he reporting strong gales and heavy seas about all the time he was away, the principal item of damage on the trip being the loss of one anchor and 30 fathoms of cable.

Most of the fishing fleet took advantage of the favorable weather Saturday and sailed for the fishing grounds. Three of them arrived back Sunday, the schooner Marion Turner, Topsail Girl, and Fanny Reed, with good trips.

Nova Scotia Fish Notes.

Capt. George Benham and his crew are doing well winter fishing out of Lockeport in Swim Bros.' knockabout Lulu S.

Schs. Electro, Capt. Cyrus Walters, and Falcon, Capt. Wilson Walters, both of East Middle LaHave, paid the following dividends: Electro, 1440 quintals of fish; divides \$2225; Falcon, 1469 quintals, divides \$2170.

The Sydney, C. B. Record, says that the inshore fisheries of North Cape Breton, Victoria County, for 1910, were the most prolific and profitable for 30 years. The total catch exceeded 25,000 quintals.

Some years ago a dividend of \$4000 paid by a banks fishing vessel was considered a bonanza. This year, however, a large number of the Lunenburg fleet gave dividends of over \$4000. Among the high liners were Henry L. Montague, \$6,267.35; Revenue, \$6,112.33; Gladys B. Smith, \$6,000; Eva June, \$5,017. These four high liners were fitted and are partly owned by the enterprising firm W. C. Smith & Co., Ltd.

Feb. 23.

Portland Fish Notes.

Quite a number of the Portland fishing schooners which went out Sunday night came back Monday with small fares, the snow storm having forced them to run for the harbor before they could get much of a catch. Among the vessels that brought in fares of fish were the following: Bernie and Bessie, 2000; Crusader, 3000; Rough Rider, 3500; Minerva, 1200; Lucania, 2000.

It is always advisable to get your bait early. So the fishermen of Portland and vicinity are finding out these days. The most of them are using bluebacks, but all are not laid to get them. A good supply was laid in by the Portland Cold Storage Company last fall, but what there are that are still in storage are all spoken for so that no more may be secured. The majority of the fishermen were thoughtful enough to order beforehand so that the supply will keep them through the winter without any trouble.